

Amendments to the Specification:

Please replace the paragraph beginning at line 12, page 1 as follows:

Convenience meals in the art comprising pasta layers typically take the form of a conventional lasagne comprising a plurality of pasta layers wherein each layer is separated by one or more sauce components. US ~~4416085~~ 4418085 discloses a typical lasagne meal prepared for the convenience of the consumer, comprising a unitary portion which is suitably pre-packed for preparation in a conventional oven. This type of product recreates the traditional lasagne for the consumer with minimal cooking input, however despite this advantage cooking times of such products are commonly long and detract from the overall convenience of the product.

Please replace the paragraph beginning at line 31, page 4 as follows:

The process of the invention firstly requires the preparation of a pasta sheet blanching and cooling as illustrated in figure 1. Pasta sheets may either comprise fresh or dried pasta. This sheet (1) is exposed to boiling water or steam in a blanching means to soften the pasta (2). Where dried pasta is used the blanching step will re-hydrate the pasta to at least 190%. The pasta sheet is preferably from 0.5 to 1.5mm in thickness, to maintain convenient re-heat times, preferably pasta structure is from 0.8 to 1.2mm, most preferred about 1mm.

Please replace the paragraph beginning at line 19, page 5 as follows:

As illustrated in Figure 3, in a second embodiment the cooled pasta sheet is cut to remove a longitudinal strip (4). This strip is preferably less than one third of the width of the said total sheet. A line of a first sauce component preferably a tomato flavored sauce is then dosed along the remains of the pasta sheet, preferably along one side thereby leaving at least half of the remaining pasta sheet without sauce (5). Once the first dosing has occurred the longitudinal strip is placed on top of this first sauce layer (6) and a layer of a second sauce component preferably flavored with cheese, can be dosed on top thereof (7). As illustrated in Figure 4, the

remaining pasta sheet is then folded longitudinally in a manner that covers the layers that have been created such that the opposing edges of the pasta sheet are brought into close proximity (8). Thereafter the pasta at these edges is sealed to partially enclose the layers within (9), hardened (10), cut into portions and frozen as described above.